

## Ayo & Casibari: Aruba's famous rock formations

(Oranjestad)—The Ayo and Casibari Rock Formations are known locally as one of the crucial sites to have in your “off-road” trip itinerary. These naturally formed rock formations as just one of the few places on the island that hold a rich history of our culture and of our ancestors.

### Ayo

The Ayo Rock Formation is located in the northern part of the island, right on the road that leads you to the Black Stone Beach, and close to the Natural Bridge. The Ayo is a fenced terrain that consists of several giant boulders, resting neatly on top of or side by side each other, adding gorgeous natural architecture to the surrounding “mondi”\*. This is also one of the few sites to contain prehistoric markings of our indigenous ancestors. The Ayo Rock formation contains stairs that lead you to the top of the highest



boulder, offering a breath-taking view of the Aruban backyard. The Ayo is usually quiet, as it is situated farther away from the busier parts of the island. However, this is just another charm of the site: the quiet area and the refreshing breeze offer a sense of comfort and peace.

### Casibari

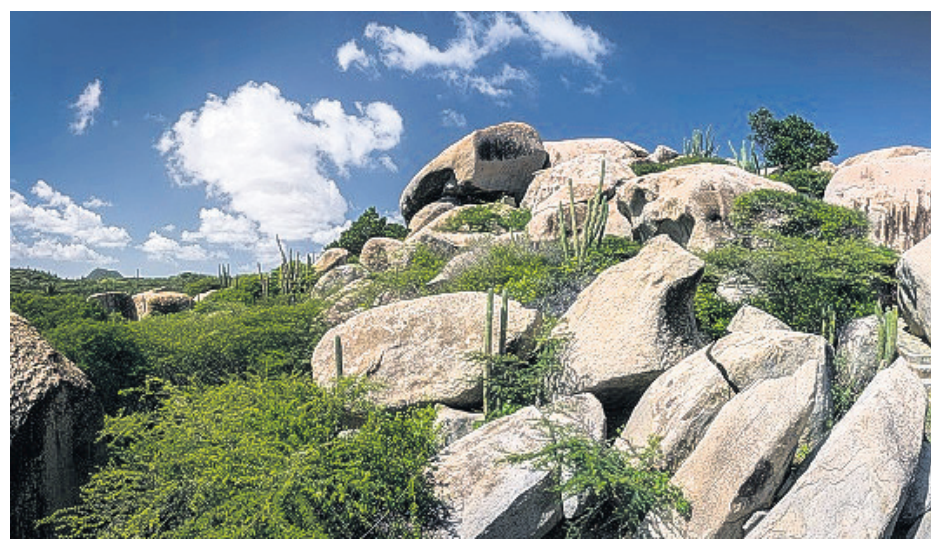
Probably the busier rock formation site, the Casibari is situated more in the center of the island, much closer—and more accessible—to the general public. Just like Ayo, Casibari is a fenced area containing several boulders that lay on top or lean on each other. The best aspect of the Casibari Rock Formation is the accompanying view when you climb up the top of the

round, flat bolder. For this position, you can see the majority of the island and the ocean in the south. Right in front of the entrance, there is the Casibari Café and Grill, a

great place to get refreshments and snack before continuing your off-road adventure!

Both sites are open free to the public, 24 hours a day. However, unless you are taking a trip with a professional tour guide, there are no guides at the sites to help you climb the rock. So, do be careful when trudging on the boulders, and make sure to befriend any roaming goats you see along the way! □

**\*Mondi: what we call our Aruban wilderness. We don't have forests, or deserts, but we do have mondi!**



## Planning on snorkeling? Get to know our Candelchi!



(Oranjestad)—If you're ever planning on snorkeling during your vacation on Aruba, you may spot fish that you can't recognize. One of these may be the “Candelchi” (Squirrelfish), a common, yet shy fish that swims all year long in the waters of Aruba.

Let's talk about the names of fish. Do you know your fish? The Department of Agriculture, Livestock, and Fisheries, known as

Santa Rosa, offers this informative article that illustrate some fish and their names in Papiamentu.

Candelchi, Squirrelfish, *Holocentrus adscensionis*:

Candelchi actually refers to the entire squirrelfish family or, as some say, when we say candelchi, we mean several different species but without distinguishing them by species. In this picture, we are showing the most common one in our

waters, which is called squirrelfish in English or scientifically known as *Holocentrus adscensionis*.

Under candelchi, we in Aruba generally refer to all the different species of squirrelfish. They all look alike and it's really difficult to distinguish between them.

The squirrelfish family is distinguished by the following characteristics. They are heart-shaped with pink or red hues and often show heart-shaped streaks between the scales along the body. They have hard fins and are always armed. Over at our sister island Curaçao, they are called “bari di clabo” (nail barrel) for that reason.

In our waters, there are 7 to 8 types or species present and they are sometimes caught and seen occasionally. They can be distinguished by different marks such as color on the dorsal spine or marks on the body.

### In Aruba:

Candelchi are found on reefs or areas with structure in the water where they can hide. Although they prefer to hunt for food at night, they are also active during the day. They are edible and delicious when prepared dry and crispy with lime. It is particularly challenging to scale the fish, which is why it is not one of the favorites among fishermen. They often live in groups. □

